



CATERING MENU

(48-hour notice on all orders unless otherwise specified)

APPETIZERS

(3 dozen Minimum)

Mini Lobster Rolls 3 dozen
Mini Shrimp Rolls 3 dozen
Mini Crab Cakes 3 dozen
Caprese Skewers 3 dozen
Shrimp Cocktail 3 dozen
Brie Fondue & Crostini
Black & Blue Tenderloin Crostini
Lox and Citrus Goat Cheese Crostini
Five Mushroom Crostini
White Anchovy and Vanilla Butter Crostini

SALADS and SOUPS

(Serves 6-8)

Caesar Salad
Summer Salad

(Per Quart)

Lobster Bisque
Seafood Gumbo
Cucumber Soup

ENTRÉES

USDA Prime Ribeye Roast (3 lbs—72-hour notice required)
Grass-fed Ribeye Filet Roast (2 lbs)
Texas Smoked Prime Rib (3 lbs)
Smoked Beef Tenderloin (3lbs)
Smoked Duroc Pork Loin (3lbs)
Mediterranean Chicken (3lbs)
Blackened Walleye (2lbs)
Grilled Cilantro Pesto Shrimp (24 pcs)

SIDES

(Available in 1/3 and ½ pan sizes)

Dijonnaise Dill Potato Salad
Cajun Creamed Corn
Bourbon Carrots
Garlic Mashed Potatoes
Five Mushroom Blend
Rosemary Potato Gratin
Garlic Fingerling Potatoes
Creamed Shishito Spinach

Grilled & Chilled Vegetables Platter
Cheddar Scallion Mini Drop Biscuits (2 dozen)
Cheddar Scallion Biscuits- Full size (dozen)

DESSERTS

(2 dozen Each)

Mini Lemon Ricotta Raspberry Cakes
Mini Butterscotch Pots du Crème
Malted Brownie with Bourbon Caramel

COCKTAILS

(by half liter)

House Manhattan
House Old Fashioned
House Dirty Martini
Shake Your Tree (Baking Spice, Peach, Bourbon)
Pineapple Daiquiri
Classic Margarita

FOR PRICING AND INFORMATION, PLEASE CONTACT US AT: CATERING@SMOQUESTEAK.COM